



DOMAINES SCHLUMBERGER
depuis 1810

GEWURZTRAMINER CUVÉE ANNE 2017

SELECTION DE GRAINS NOBLES

TECHNICAL INFORMATION

dry

medium dry

mellow

sweet

- Alcohol : **11,40°**
- Acidity : **3,69 grs/l**

- Residual sugar : **165 grs/l**
- Appellation : AOC Alsace Sélection de Grains Nobles

HISTORY

The Sélections de Grains Nobles (an appellation since 1984) are wines, from old vines, made from over-ripe grapes picked several weeks after harvesting. More concentrated than the Vendanges Tardives, they are fine sweet wines, which keep a freshness and a natural acidity in a unique flavor for the world. Cuvée Anne is a rare, mythical wine, which is still hugely popular.

LOCATION

Our Gewurztraminer Sélection de Grains Nobles comes solely from our Grand Cru Kessler plot, which is on a hillside facing east, south-east and whose reddish sandy-clay soils lie on a bedrock of Vosges sandstone.

WINE-MAKING

Cuvée Anne comes from a prime choice of « Selection de Grains Nobles » wines produced in 2017. Work was monitored right from winter pruning to harvesting. Handpicked on steep slopes, the grapes were then carried in crates (to avoid damaging the berries) to our winery and then slowly pressed. After letting the must settle statically for about 3 days, the perfectly clear juice was put in tuns (where the temperature was rigorously controlled) to ferment. Fermentation lasted between 1 and 3 months until spring. The wines were stabilized, filtered and then bottled. They were then stocked for several years before being labeled and distributed throughout the world.

TASTING

Technical sheet by M. Pascal Leonetti: "Best Sommelier of France 2006" January 2021

The robe is strong golden yellow with light green reflections, of good intensity. The disk is bright, limpid and transparent. The wine shows a radiant youth.

The nose is marked, pleasant and intense. It is dominated by overripe fruity (peach, quince, apricot), exotic (banana, mango, passionfruit) scents. The airing enhances the previous scents and reveals flowers (rose), citrus fruits (candied lemon), spices (ginger). The nose shows plenty of pure, distinguished and heady scents. The quality of the botrytis subjugates, as usual, this vintage.

The onset in the mouth is dense, silky and liquorish. The alcohol support is full-bodied. The wine evolves on a medium with a frank liveliness, marked by a sparkling note. The range of flavours is in line with that of the nose, still dominated by candied fruits, citrus fruits, lemon, apricot, quince, peach, banana, mango, flowers, rose, spices, saffron, ginger and a noble ash touch. We can taste a slight but tasty bitterness. The finish has a long length, 14-15 caudalies, and a frank and persistent liveliness. Sublime balance that is concentrated, aerial and silky. Magnified by a major noble note and a never-ending persistence, it is a legendary sweet wine.

SERVING

It can be appreciated for itself but is also perfect with a blue-veined cheese, such as the Roquefort, or, at the end of the meal, with a citrus fruit soup with infused spices, a creamy mango mousse or a coconut and pineapple pie. Serving temperature: 11°C.

